



G A R D E N G R O V E

CHRISTMAS DAY BUFFET 2018

STARTERS

**CLAM CHOWDER
ROASTED TOMATO SOUP**

FRESHLY BAKED ARTISAN ROLLS & SPREADS

**HAND CRAFTED CHEESE AND CHARCUTERIE BOARD WITH DRIED FRUIT, NUTS AND GOURMET
MUSTARDS**

**ASSORTMENT OF THE CHEFS FAVORITE SALAD TOPPINGS WITH ORGANIC GREENS AND
LETTUCES**

SMOKED SALMON STATION WITH ACCOUTREMENTS AND HOUSE MADE FLAT BREAD

CARVING STATION

SMOKED HAM, CARAMELIZED FENNEL & APPLE CHUTNEY

HERB ROASTED NY STRIP ROAST, HORSERADISH CRÉME, HOLLANDAISE

MAINS

ROTISSERIE CHICKEN, POTATO SILK, CHICKEN GRAVY

36 HOUR SHORT RIB, CHARRED NAPA CABBAGE, RED WINE SAUCE

POTATO GNOCCHI, PORCHETTA, BRAISED KALE, ROASTED GARLIC SAUCE

SEARED GROUPER, BEAN RAGOUT, SWEET BASIL CREAM SAUCE

WILD MUSHROOM RISOTTO

ROASTED NEW CROP POTATOES

GREEN BEAN ALMANDINE

CARAMELIZED CARROTS, CANDIED PECANS, CIPOLLINI ONION

DESSERTS

ASSORTMENT OF PETITE PASTRIES AND DESSERTS

FOR THE LITTLE ONES

**PENNE ALFREDO
CHICKEN NUGGETS
TATER TOTS
DAILY VEGETABLE**